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[54] **DRY FOOD PRODUCTS IN SPUN FILAMENTS AND**  
**METHOD OF MAKING SAME**  
**5 Claims, No Drawings**  
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**ABSTRACT:** A sugar mix containing at least 60 percent sucrose and a humectant is spun under controlled humidity. The spun sugar filaments are then compressed around dry, particulate food pieces such as a cereal or a beverage mix without affecting the solubility of the filaments. The products is packaged within a moistureproof package.